





# Grape variety

Nero d'Avola Sicilia Denominazione di Origine Controllata

#### Vinification

Soft pressing, maceration with frequent pumping at a controlled temperature for 10-12 days.

### Aging

Maturation and aging in stainless steel tanks and a few months in the bottle.

## Tasting

It has an intense purple red color, bright, lively, with hints of violet, pleasant and intense aroma, soft tannins and aromas of wild berries, dry and harmonious, typical of Nero d'Avola.

## Serving

With roast meats, stews, game and meats and cheeses, both fresh and seasoned.